



### Product Spotlight: Abhi's

Abhi's products have reached cult status over the last 20 years and are available to purchase across Perth and from our Marketplace.



## Salmon with Cherry Tomato Sauce and Garlic Bread

Salmon fillets, served with a bursting cherry tomato and lemon sauce, with fresh and crunchy gem lettuce and herbed focaccia garlic bread.



30 minutes



4 servings



Fish

### Bulk it up!

*Want to get some extra servings or bulk up this dish? Serve with a side of sautéed green veggies or add extra fresh veggies to the side salad.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	35g	38g	53g

## FROM YOUR BOX

GARLIC	2 cloves
LEMON	1
PARSLEY	1 packet
GEM LETTUCE	1
SALMON FILLETS	2 packets
CHERRY TOMATOES	400g
HERB FOCACCIAS	4-pack

## FROM YOUR PANTRY

oil for cooking, salt, pepper, butter (see notes)

## KEY UTENSILS

large frypan, oven tray

## NOTES

Substitute butter with olive if preferred.

Cook butter and garlic mixture for a few minutes if you don't like raw garlic flavour in your garlic bread.

**No gluten option - herb focaccias are replaced with GF Turkish rolls.**



### 1. PREPARE THE INGREDIENTS

Soften **50g butter** and set oven to 220°C.

Crush **garlic**, zest and halve **lemon**. Finely chop **parsley** and add to a bowl along with **butter**, 1/2 garlic, **salt and pepper**. Mix to combine (see notes). Separate and rinse **lettuce** leaves. Coat **salmon** with **oil, salt and pepper** and set aside.



### 4. PREPARE THE GARLIC BREAD

Slice **focaccias** 3/4 of the way through at 2cm intervals. Place on oven tray. Smear butter mix into the cuts. Wrap in a large sheet of foil or baking paper, place in oven for 10 minutes.



### 2. COOK THE SALMON

Heat a large frypan over medium-high heat with **oil**. Add salmon and cook for 2-4 minutes each side or until cooked to your liking. Remove to a plate and keep pan over heat for step 3.



### 3. COOK THE TOMATOES

Reheat the large frypan to medium-high heat with **1/4 cup oil**. Add **tomatoes**, garlic and lemon zest and toss to coat. Cook, semi-covered, for 5-7 minutes until the tomatoes are blistered and bursting. Reduce to medium heat and squeeze in lemon juice. Cook for a further 2 minutes.



### 5. FINISH AND SERVE

Season tomatoes with **salt and pepper**.

Divide lettuce leaves and garlic bread among plates. Add salmon and spoon over cherry tomatoes and pan sauce.



Scan the QR code to submit a Google review!

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

